



COLD APPETIZERS

CLASSIC CAESAR SALAD with crispy bacon and garlic toast	P 310.-
I'M ANGUS SPECIAL SALAD (Bowl)	P 310.-
PRAWNS SALAD steamed prawns with asparagus, tomatoes and fennel with green goddess dressing	P 395.-
THAI BEEF SALAD with POMELO the classic beef salad with cucumber, tomatoes, bean sprouts, peanuts and pomelo, coriander and a medium spicy Thai dressing	P 340.-
SEARED MAHI TUNA PIRI-PIRI with wasabe mayo	P 395.-
BEEF TATARE (APPETIZER) (MAIN COURSE)	P 380.- P 720.-

HOT APPETIZERS

BROILED JAPANESE SCALLOPS IN BACON with tomato chutney	P 490.-
CHILEAN BLUE SHELL MUSSELS • poulette with garlic, white wine, parsley and cream or • mariniere style garlic, parsley and white wine	P 350.-
THAI PRAWN CAKES, CHILI SAUCE	P 380.-
HOME MADE CHORIZO in chili and garlic	P 320.-
BUFFALO WINGS WITH BAR-B-Q DIP	P 320.-
ANGUS APPETIZER SAMPLER (for 2) prawn cake/chorizo, seared mahi tuna piri piri	P 740.-
SEARED DUCK LIVER  on Brioche/apricot confit	P 890.-

SOUPS

LOBSTER BISQUE	P 280.-
BAKED ONION SOUP	P 250.-
BOSTON CLAM CHOWDER	P 280.-
MUSHROOM CAPPUCINO	P 250.-

From the Grill



For your dining pleasure, all our steaks are Certified Angus Beef® brand, the tastiest, juiciest beef available, grilled over Swiss beechwood or lava rock

Certified Angus Beef® BEEF CHILLED – AIRFLOWN FROM THE UNITED STATES

T-BONE STEAK	16 oz	P 1990.-
RIB EYE	12 oz	P 1800.-
STRIPLOIN	12 oz	P 1990.-
TENDERLOIN	8 oz	P 1670.-
TOMAHAWK STEAK	21 oz	P 2850.-

I'M ANGUS BURGER (200 gm) P 650.-
Bacon Rasher, Tomato, Onion Rings and Fries

Certified Angus Beef® BIG STEAKS

TOMAHAWK STEAK (good for 2 person)	30 oz	P 3980.-
STRIPLOIN STEAK (good for 2 person)	20 oz	P 2960.-
TOP SIRLOIN STEAK (good for 2 person)	20 oz	P 2440.-

served with root vegetables, mushroom garlic, shallots and baby potatoes.
Choice of mustard and fresh horseradish

Certified Angus Beef® PRIME STEAKS (AIRFLOWN CHILLED)

* RIB-EYE (per 100 gm)		P 760.-*
* minimum order 300 gm		
TOURNEDOS ROSSINI	8 oz	P 2300.-

the all time favorite grilled CAB tenderloin with duck liver and truffled madeira sauce

PORK

US -DUROC PORK CHOP (The Black Angus of Pork)	15 oz	P 1210.-
IDAROBERTSTEINER PORK STEAK	12 oz	P 480.-

marinated in onions, garlic, paprika, thyme, salt and pepper


BBQ BABY BACK RIB	Slab	P 870.-
THE RIB COMBO		P 980.-

combination of beef short ribs and pork baby back rib in our special barbeque sauce

LAMB

AUSTRALIAN LAMB CHOPS	12 oz	P 1500.-
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POULTRY

ROSEMARY FLAVORED SPRING CHICKEN		P 580.-
DUET OF THE DUCK 		P 990.-

grilled duck breast and a piece of duck leg confit style
with creamed champagne cabbage and potatoes

FISH & SEAFOOD

TAGLIATELLE WITH LOBSTER TAIL		P1080.-
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a combination of sautéed and grilled lobster tail with asparagus, tomatoes, capers and basil in olive oil

LOBSTER TAIL CAFÉ de PARIS		P1080.-
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grilled and over baked with our special café de Paris butter, sautéed spinach, fettucini

GRILLED LOBSTER TAILS		P1080.-
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served on young asparagus, fresh garden salad
and new potatoes with horseradish

GRILLED PRAWNS		P 990.-
NORWEGIAN SALMON FILLET		P 990.-
CHILEAN SEABASS		P1700.-
GREENLAND COD LOIN		P 990.-
MAINE LOBSTER TAILS	8 oz	P1975.-
SURF AND TURF		P1590.-

6 oz CAB tenderloin served with a grilled king prawn and lemon butter

ALL MAIN COURSES ARE INCLUSIVE OF ONE SIDING AND ONE SAUCE OF YOUR CHOICE.

ADDITIONAL SIDINGS AND SAUCES P 140.- each

SIDINGS :

JUMBO BAKED POTATOES
COUNTRY STYLE POTATO WEDGES
MASHED POTATOES
FRENCH FRIES
SAUTÉED MUSHROOMS

CREAMED SPINACH
SEASONAL VEGETABLES
CORN ON THE COB
FRIED ONION RINGS

SAUCES :

HOME MADE CAFÉ DE PARIS
BEARNAISE SAUCE
MADAGASKAR GREEN PEPPERCORN SAUCE
FOREST MUSHROOM SAUCE
CHIMICHURI SAUCE



Desserts

THE CUBE P 290.-

Maracaibo chocolate mousse
filled with caramelized black cherries

PANACOMANGO P 260.-

Panacotta with mango jelly layers
and raspberry foam

RED PHILOSOPHY P 290.-

Mascarpone mousse with strawberry filling

I'M ANGUS DESSERT SAMPLER P 290.-

An assortment of our dessert specialties

BANANA FOSTER P 260.-

Rum and cinnamon caramelized banana
served with your choice of ice cream or sherbet

HOMEMADE ICE CREAM AND SHERBET

Chocolate

White Coffee

Pinacolada

Strawberry

Brownie

Tiramisu

Calamansi Orange Sherbet

110.- per scoop

All Prices are inclusive of 12% VAT

Coffees

• Espresso	
– Single	P 110.-
– Double	P 125.-
• Espresso Macchiato	P 115.-
• Cappuccino	P 125.-
• Decaffeinated	P 110.-
• Regular Coffee	P 110.-
• Caffè e Latte	P 125.-
• Irish Coffee	P 205.-

Teas

• Iced Tea	P 110.-
• Hot Tea (see our selections)	P 110.-

Digestiv

• Nardini Grappa Riserva	P 210.-
• Calvados Coquerel Vieux	P 210.-
• Luxardo Amaretto	P 180.-
• Luxardo Sour Apple Liqueur	P 180.-
• Luxardo Triple Sec Orange Dry Liqueur	P 180.-
• Appenzeller Alpenbitter	P 180.-
• Willisauer Kirsch	P 180.-
• Willisauer Pflumli	P 180.-
• Willisauer Williams	P 180.-